

VIGO COUNTY FARMERS MARKET REQUIREMENTS

Farmers Market Permits are valid from May 1 to October 31

Roadside markets that sell only fresh fruits and fresh vegetables without any processing, cutting, etc. are exempt from code requirements and do not require a health department permit.

Food Allowed At Farmers Market with no restrictions

Fresh fruits, vegetable, nuts, seeds – uncut, not processed in any way

Popcorn, Other Seeds – not sprouted, ground, etc.

Organic Foods – not cut or processed

Fresh or Dried Herbs

Foods Prohibited At a Farmers Market

1. **Raw Milk, Cheese, Yogurt or Other Dairy Products** – Prohibited by the Grade a Pasteurized Milk and Milk Products Act.
2. **Home Canned Foods** – All low acid canned foods in hermetically sealed containers have a risk from surviving *Clostridium Botulinum*, therefore, home canned foods may not be sold to the public, such as green beans, and relishes.
3. **Home Vacuum Packaged Products** (of any type).
4. **Home Butchered Meat**, Poultry or wild Game Animals.
5. **Home-Prepared Sandwiches** – All potentially hazardous foods must be prepared on-site in an inspected facility or be prepared in another inspected facility. Sandwiches prepared at home may not be sold to the public.
6. **Garlic-in-oil** – Garlic-in-oil may only be sold if processed in an inspected, commercial processing plant.

Food Allowed At a Farmers Market With Certain Restrictions

Foods described below are prohibited at a farmers market or similar event without prior approval by the Vigo County Health Department as to approved source, ingredients, holding or storage equipment or other pertinent factors.

Non-potentially hazardous foods such as cookies, cakes, and fruit pies which have not frequently been associated with foodborne illness may be prepared in non-commercial kitchens and sold. It is strongly recommended that this preparation take place in a controlled environment such as a club or church kitchen.

When hot or cold potentially hazardous foods are being sold, the cold foods must be held at 41° F or below and the hot foods must be maintained at 140° F or above by means of mechanical refrigeration or heating/hot-holding equipment.

1. **Shell Eggs**
 - Eggs must be clean and sound shelled (cracked eggs removed)
 - Dealer must be licensed by Egg board and present license upon request
 - Application can be found at www.ansc.purdue.edu/ISEB/RetailApplication.htm
 - Eggs must be held under refrigeration at an ambient temperature of no greater than 45° F
 - Used egg cartons may be used ONLY if relabeled with name and address of supplier of eggs
2. **Cut Melons** – since cut melons support the survival and multiplication of food borne pathogens, they must be covered/wrapped and iced, then any leftovers must be discarded after 4 hours. Clean, sanitary utensils must be used for cutting and display. The samples may not be dispensed by hand or on the end of a knife. Only single service articles (plates, forks, toothpick, etc.) may be used for sampling.
3. **Mushrooms** – Commercially raised mushrooms including the common button mushroom, portabellas, shiitake, enoki, Bavarian and others must have documentation showing their source. Wild mushrooms, such as the morel or sponge mushroom, may be sold.
4. **Honey** – No other sweetener may be added to the honey; otherwise, it cannot be called honey. Must meet labeling requirements and must

have the following warning: ***Infants up to one year of age should not be fed raw honey.***

5. **Maple Syrup** – No other sweetener may be added to the maple syrup otherwise it cannot be called maple syrup. Must meet labeling requirements.
6. **Apple cider** – Apple cider, packaged or in a container, must be pasteurized or show a warning statement on the label stating the cider is unpasteurized.
7. **Baked Goods** – Potentially hazardous baked goods such as cream or custard filled items, egg-based or custard pies (pumpkin, custard, etc.) must be produced in a licensed facility and held under refrigeration of 41° or less. Non-potentially hazardous baked goods such as cookies, cakes or fruit pies may be prepared in non-commercial kitchens and sold. Labeling requirements must be met.
8. **Home Prepared Pickles, Salsas, Jams and Jellies** – Labeling requirements must be met.
9. **Herb Vinegars** – Herb vinegars will be allowed, provided commercial vinegar, which has a controlled pH, is used and labeling requirements are followed.
10. **Flavored Oils** – No garlic-in-oil may be sold. Other flavored oils have not been epidemiologically implicated in food borne illness outbreaks. Therefore, they do not require acidification and are not considered potentially hazardous. Labeling requirement must be followed.
11. **Candies and Caramel Apples** – Candies, caramel apples and other confectioneries frequently have an inhibitory high sugar content and growth of pathogens is unlikely. Labeling requirements must be followed.
12. **Ice Cream** – Ice cream may be sold if it is manufactured in a licensed dairy plant or in a retail food establishment from commercially pasteurized ice cream mix or from pasteurized milk and pasteurized eggs.
13. **Other Food** – Products must be individually assessed.

VEHICLES

During transportation and delivery, foods must be protected from insects, flies, dirt, handling, chemicals and other contamination. Food products must be kept clean during transportation and delivery and protected from dust and especially pesticides, lubricants and other chemicals.

PREMISES

The operator of each stand is responsible for maintaining in a neat and sanitary condition. At the close of business, each stand operator shall clean the stand and surrounding area. No pets are allowed in the storage and display area. Food products must be enclosed and protected from pests overnight.

FOOD PROTECTION DURING STORAGE, DISPLAY AND SALES

Food on display in open-air markets must be adequately protected from incidental public handling, dirt and other contamination. Foods must be stored off the ground or off the floor of the stand. Any prepared, processed, baked or cut foods must be packaged or wrapped for protection (see labeling requirements). Any wrapping or container must be constructed of safe, new, food-grade materials.

All utensils, display cases, counter, shelves, tables and refrigeration equipment must be clean, sanitary, smooth, sealed and constructed of approved materials to prevent contamination of any food products.

If ice is used to cool food products, beverages or beverage containers, it must be from an approved commercial source. All ice used for display must be properly drained.

Live poultry and pets may be sold only if they can be segregated from the general food sales area and there are no local ordinances that prohibit.

Hand Washing

Hand washing is required when produce or any food item is sliced, cut or prepared on or off-site. Therefore, if foods are to be handled, hand-washing facilities must be provided within the stand. Where water under pressure is not available, the minimum requirements for hand washing would be a thermos with a spigot filled with warm water and a catch pan, soap and individual paper towels. All persons handling food products must conform to proper hygienic practices and be free from disease conditions, which may contaminate food.

Utensil Washing and Sanitizing

If any on-site preparation, cutting, etc. will take place in the stand, equipment must be provided for the cleaning and sanitizing of utensils and surfaces. Extra clean utensils may be sufficient for limited operations such as cutting melons. If preparation that is more involved takes place, three adequately sized containers, warm water, detergent, and a sanitizer such as bleach to wash, rinse, and sanitize equipment must be provided.

Labeling

All pre-packaged foods must comply with minimum labeling requirements. This information may be provided as a label on the package or container, on a sign or placard or as a recipe available to the consumer.

Required information includes:

1. common name of the product
2. name, address and zip code of the packer, processor, manufacturer, etc.
3. net contents
4. list of ingredients in descending order of predominance by weight